

dornier

WINES



Modern Classics from Stellenbosch

2015 | Dornier Cabernet Sauvignon / Merlot

Tasting Note by the Winemaker

This wine shows rich dark fruit on the nose, with aromas of blackcurrant, chocolate and cedar wood. The palate is rich in ripe berries, with hints of mocha. The tannins are firm in structure and in balance with the lingering fruity finish.

Vintage Conditions

In 2015 we had a cooler than normal summer. It was an outstanding harvest in the Stellenbosch area that produced wines of great character. The grapes are from our Groenkloof and Keerweder farms, where the soil is composed of granite and shale. The vines get full sun which allows for optimum development of rich berry characters in this variety.

Fermentation and Ageing

Although Cabernet Sauvignon and Merlot are great blending partners we ferment and age each parcel separately until final blending just prior to bottling. This wine was aged in 10% new French oak with the remainder being second and third fill barrels for 16 months. The 2015 comprised 70% Cabernet Sauvignon and 30% Merlot.

Peak drinking

From 2016 for up to 10 years.

Food Pairing

Best with beef, lamb and game dishes cooked in a concentrated sauce full of flavour. Will also pair well with dishes enhanced with black pepper and cloves. Other great pairings include rich duck dishes, quail and also works very well with roast lamb and beef stews.

Analysis: Alcohol: 14.45%, Residual Sugar: 2.8 g/l, TA: 5.7 g/l, pH: 3.6,
VA: 0.53 g/l

